

41316 to 41341—Continued. (Quoted notes by Mr. O. F. Cook.)

erect hairs, but surface of calyx tube naked. The pulp has a rather strong, distinctly acid taste, quite different from most other edible Passifloras. It might not find favor with the American public, but is distinctly worth trying. There is a decided tang, something like that of a tomato. The plant is found commonly growing by roadsides around Ollantaytambo, in places altogether uncultivated, and may be considered a native of this district."

41332. LUCUMA OBOVATA H. B. K. Sapotaceæ.**Lucuma.**

"(No. 1925. Seeds from Ollantaytambo, Peru, June 10, 1915.) The *lucuma* is a popular fruit tree in Peru. It is closely related botanically to the *sapote* and *injerto* of Central America, but the quality of the fruit is entirely different. The flesh is very rich and mealy, more like a cooked sweet potato than like the related fruits. The tree is also of a very compact habit of growth, with the rather small obovate leaves clustered closely near the ends of the branches. Another difference is that the *lucuma* grows and produces fruit at a much higher altitude than the *sapote*, attaining about 9,500 feet at Ollantaytambo, so that there would seem to be a much better chance for the *lucuma* in California or Florida than for the *sapote*."

41333. CAESALPINIA PECTINATA Cav. Cæsalpiniaceæ.**Tara.***(Caesalpinia tinctoria* Domb.)

"(No. 2046. From Peru, July 17, 1915.) Seed from Urubamba Valley, between Torontoy and Ollantaytambo. Like S. P. I. No. 41323, but from a different tree."

41334. JUGLANS sp. Juglandaceæ.**Nogal.**

"(No. 2047. Seeds from Ollantaytambo, Peru, July 22, 1915.) A native walnut cultivated sparingly at Ollantaytambo and in the valley above and below. Its chief use is to furnish a dye to give sheep's wool the brown color of the high-priced vicuña ponchos. The leaves and bark of the tree are used for dyeing, the coloring material being extracted by beating and boiling. The nuts are as large as English or Persian walnuts, but the shell is much thicker. The tree is rather small and slender, with large graceful leaves, reminding one of the sumac or *Ailanthus*. Of interest for breeding purposes or for ornamental planting along the Pacific coast or in Florida. Probably a native of the valleys of the eastern slopes of the Andes."

41335. CHENOPODIUM HASTATUM Philippi. Chenopodiaceæ.**Cañihua.**

"(No. 2148. Seeds from Cuzco, Peru, July 20, 1915.) A second cultivated species of *Chenopodium*, grown only at very high altitudes. Seen only in the valley on either side of the Pass of La Raya. Both the plant and the seeds are much smaller than the *quinoa*. *Cañihua* is usually planted after potatoes, with no attempt at other cultivation. The seeds are toasted and ground into meal. The *cañihua* is used chiefly as a travel ration and by shepherds who go out with their flocks on the Andean pastures."

For an illustration of the *cañihua*, see Plate IV.

41336. CUCURBITA sp. Cucurbitaceæ.**Zapallo macri.**

"(No. 2049. Seeds from Lima, Peru, August 16, 1915.) Very large fruits, attaining 2 feet in diameter, globose-ovate, fusiform, or depressed. Surface either light gray, deeper bluish gray, or yellowish, smooth or with shallow furrows or with scattered corky lines."